

The big red barn

AT HIGHLAND MEADOWS GOLF COURSE

2021
wedding guide



welcome to the big red barn at highland meadows

Congratulations on your engagement!

We are excited and honored to have the opportunity to be part of your special day.

Please review the following information enclosed in this packet and should you have any questions we would be delighted to answer them for you.

Sara Flatley, Director of Events
Sara@HighlandMeadows.com
6300 Highland Meadows Parkway
Windsor, CO 80550
970.204.4653





EVENT HOURS

Events may be scheduled between the hours of 10am and 10pm in order to comply with the neighborhood noise ordinance. It is our policy to only book one event per day, making your day our priority.

FACILITY RENTAL

Highland Meadows' facilities can be rented for your reception, or both ceremony and reception. Functions requiring special set-ups (e.g., staging, special lighting, tents, etc.) may incur an additional charge. An estimate will be determined upon your set-up needs. Please refer to the Facility Rental Information page for pricing.

LOCATION

From I-25, take the Windsor Exit (392). Head east approximately $\frac{1}{4}$ mile to Fairgrounds Avenue (County Road 5), and take a right at the stoplight. Continue south until you reach Colonial Drive and take a left. Turn right on Highland Meadows Parkway, at Crystal Downs, take a left. The parking lot for the Big Red Barn is on the left.



DECORATIONS

Highland Meadows does not permit the affixing of nails or staples to the walls or ceilings of the facilities. Lavender, confetti, glitter, rice or other grains, including hay, may not be used. Candles and sparklers are permitted.



DEPOSIT

Highland Meadows Golf Course requires a non-refundable \$500 deposit in addition to a signed contract to secure your date. The deposit will be applied to the final invoice following the event.

PAYMENT

An estimated 50% of the final bill is due 30 days prior to the event with the remaining balance due upon final invoice. Finalized menu selections, as well as the guaranteed number of guests are due 14 days prior to the scheduled date of the event.



CEREMONY SITES

Martha's Green

Up to 150 Guests \$300.00

151 - 240 Guests \$400.00

The Big Red Barn Patio

Up to 150 Guests \$200.00

151 - 240 Guests \$300.00

All sites include white padded chairs, private setting, setup, clean up, customized and tailored ceremony area.



© Jesa Lynn Photography

RECEPTION SITE

The Big Red Barn

The Big Red Barn offers an ambiance wonderfully different from a typical banquet room setting and can accommodate up to 240 guests. Air conditioning and heating systems keep the barn a comfortable temperature year round. The interior features wood plank flooring, chandeliers, café lights, and tulle strung across the wooden beams.

Items included in your base price:

- ◆ Day-of-Coordinator
- ◆ One hour of rehearsal the day before (time subject to other events scheduled)
- ◆ Tables and chairs for up to 240 (fork, knife, plate, water goblet, dessert plate, dessert fork, and napkin)
- ◆ Built in dance floor
- ◆ Iced Tea and Lemonade station
- ◆ White or Ivory linens
- ◆ Champagne Toast
- ◆ Cake Cutting

Monday – Thursday

Up to 150 Guests \$6,000.00
151 - 240 Guests \$7,000.00

Friday – Sunday

Up to 150 Guests \$8,000.00
151 - 240 Guests \$9,000.00



CATERING INFORMATION

Our experienced caterer, along with their seasoned staff, will provide delicious and mouthwatering delights for you and your guests on your special day. Please see the following menus for a variety of banquet selections. We understand the importance of your event and will work with you to make your vision a reality. We can assist you in planning the menu for your wedding. If you don't see what you have in mind for your menu, we will be more than happy to design a menu that is tailored to your needs.

Most menu items can be made gluten free per request. Menu items are subject to change due to market fluctuation, with a guaranteed pricing 90 days prior to your event.

Highland Meadows welcomes all full service, licensed and insured caterers with the approval of management.



OUTSIDE CATERING

All caterers must be full service, licensed and insured. All catering must be approved by Highland Meadows management and fill out a outside catering contract. Food must be prepared off site. Caterers are welcome to use our refrigeration. Caterers are responsible for bussing guest's tables.

APPETIZER OPTIONS

Meat Appetizers- \$3.75

Coconut Chicken Bites with Honey-Mustard Dipping Sauce
Parmesan Sausage Stuffed Mushrooms
Bourbon Meatballs
Sweet & Spicy Meatballs
Swedish Meatballs with Mushroom Dill Sauce
Chicken Satay with Spicy Peanut Sauce
Bacon Wrapped Water Chestnuts OR Parmesan Bacon Wrapped Dates
Prosciutto Wrapped Asparagus - seasonal (add \$1)
Smoked Chicken/Pesto Quesadillas
Prosciutto/Mozzarella/Melon Skewers with Balsamic Glaze
Street Tacos- Brisket/Pork
Beef Empanadas
Wings with Sweet/Spicy, BBQ, or Teriyaki Sauces

Mini Sandwiches- \$3.50

Smoked Turkey with Cranberry & Brie
Pork Tenderloin Baguettes with Pepper Jelly
Mini Croissants with Turkey, Ham or Roast Beef
Turkey or Ham Rollups
Sliders: Burgers / Pulled Pork

Seafood Appetizers- \$4.50

Individual Shrimp Shooters
Shrimp Skewers with Sweet & Spicy Sauce
Mini Shrimp Rolls
Garlic Shrimp in an Edible Spoon
Mini Crab Cakes with Roasted Red Pepper Aioli
Smoked Salmon Cucumber Rounds Whole
Smoked Salmon (additional cost)

Menu items are subject to change due to market fluctuation, with a guaranteed pricing 90 days prior to your event.

ADDITIONAL APPETIZERS - \$3.25

Pretzel Bites with Beer / Cheese Dip

Chips with Guacamole'/Queso/Salsa

Assorted Deviled Eggs

Macaroni & Cheese Cups

Pecan & Havarti Dill Quesadillas with Salsa

Bacon & Cheese Quesedillas

French Bread Bake

Kahlua Pecan Brie OR Raspberry/Brie Tartlets

Hummus & Cucumber Bites

Fruit Kabobs with Amaretto Cream

Assorted Veggies with Dip

Individual Veggie Shooters

Bruschettas:

Tomato/Parmesan

Gorgonzola/Honey Roasted

Grape

Pesto Pea & Basil

Pear & Bacon

Ricotta / Fig & Prosciutto

Spinach Artichoke Bites

Caprese Skewer with Balsamic Glaze

Grape / Brie Skewers

Bacon Potato Rounds

Assorted Mini Quiche

Crunchy Taco Cups

Pear Compote with Assorted Cheese & Toasts

Mini Flatbread Pizzas:

Caramelized Pear/Gorgonzola OR Tomato Basil OR Mushroom/Spinach OR Taco

Deluxe Cheese/Salami/Nuts/Olives/Fruit Tray \$6.50/person

Jumbo Peeled Shrimp with Cocktail Sauce/Lemon \$4.50/person

Mashed Potato Bar with Assorted Toppings \$7.50/person

(add Beef Tips and Chicken Alfredo) \$9.00/person

FORMAL DINNER SELECTIONS

Salads:

Mixed Greens with Seasonal Fruit & Nuts
Garden Salad
Caesar Salad
Beet Salad with Goat Cheese and Glazed Pecans
Spinach Salad with Strawberries/Cucumbers
Bacon/Spinach/Orange and Pecan Salad
Caprese Salad (Tomatoes, Mozzarella Cheese, Basil)
Fresh Fruit Display

Entrees:

Oven Roasted Chicken Glazed
Spiral Ham
Roasted Turkey Breast
Parmesan Chicken Breasts
Chicken with Mushrooms, Bacon & Herb Sauce
Chicken Piccata
Chicken Marsala
Chicken with Chardonnay Sauce
Pork Loin with Pomegranate Sauce
Pork Tenderloin with Honey Mustard Sauce
Beef Brisket with Burgundy Sauce
Beef Tips on Parsley Buttered Noodles
Beef Kabobs
Flank Steak with Peppercorn Cream (add \$4)
Short Ribs with Bourbon Sauce (add \$2)
Honey Glazed Salmon with Toasted Pecans (add \$2)
Baron of Beef (add \$5.00/person)
Prime Rib (add \$8.00/person)
Whole Beef Tenderloin (add \$9.00/person)

Menu items are subject to change due to market fluctuation, with a guaranteed pricing 90 days prior to your event.

FORMAL DINNER SELECTIONS CONTINUED

Vegetables:

Parmesan Zucchini (Seasonal)
Scalloped Corn
Green Beans with Almonds
Honey Glazed Baby Carrots
Lemon-Buttered Broccoli
Vegetable Medley
Butternut Squash (Seasonal)
Seasoned Steamed Asparagus (Seasonal)

Accompaniments:

Parmesan/Garlic Mashed Potatoes
Roasted Baby Potatoes with Parmesan Cheese & Herbs
Scalloped Potatoes
AuGratin Potatoes
Wild Rice Pilaf
Roasted Sweet Potatoes
Four Cheese Pasta Fettuccini

Rolls and Butter

PACKAGE PRICING

All packages include Rolls with Butter, Ice Tea and Lemonade

Pricing is for Buffet Service Only

Package 1

One Salad

One Vegetable

One Accompaniment

One Entrée

\$28.95

Package 2

One Salad

One Vegetable

One Accompaniment

Two Entrées

\$31.95

Package 3

One Salad

Two Vegetable

Two Accompaniments

Two Entrée

\$35.95



ALCOHOL POLICY

Highland Meadows strictly adheres to all Colorado State Liquor Regulations. No person without a valid ID or any individual under the legal drinking age of 21 may consume alcoholic beverages on our premises. Staff may refuse to serve alcoholic beverages to any person for any reason and proper authorities may be contacted if necessary to remove individuals from the premises. All alcoholic beverages must be purchased from Highland Meadows and remain inside the rented space. NO ALCOHOLIC beverages may be brought in from outside sources. Beverage menu prices are subject to change due or dependent on what is requested. to market. Finalized selections, as well as the guaranteed number of guests are due 14 days prior to the scheduled date of the event.

BAR ARRANGEMENTS

Highland Meadows strictly adheres to all Colorado State Liquor Regulations. No person without a valid ID or any individual under the legal drinking age of 21 may consume alcoholic beverages on our premises. Staff may refuse to serve alcoholic beverages to any person for any reason and proper authorities may be contacted if necessary to remove individuals from the premises. All alcoholic beverages must be purchased from Highland Meadows and remain inside the rented space.

NO ALCOHOLIC beverages may be brought in from outside sources.

Cash Bar

Beverages are sold on a cash basis. Each guest pays for beverages ordered.

Hosted Bar

Specific items are chosen to be hosted throughout the event. Additional items not included in the hosted bar will still be sold on a cash bar basis to the guests.

Open Bar

Beverages are billed to the host or hostess on a per drink basis. The host can choose to set a dollar amount, which may be extended throughout the night, or the bar can turn to a cash bar once that amount is reached.

Non-Alcoholic Beverage Options

All non-alcoholic options supply an unlimited amount of non-alcoholic beverages to your guests throughout the day of your event.



ADDITIONAL FEATURES

Day-Of Wedding Coordinator

Highland Meadows will provide an experienced coordinator to assist in the overall implementation of your event. The primary duty of the day of coordinator will be to execute a predetermined timeline and venue set up the day of your event. The Day-Of Coordinator will assist in the coordination of ceremony, person placement and reception flow. Coordinator will also coordinate the rehearsal. Meetings will be set several month before to discuss and plan event lifelines, layouts and visions of your day. Although the host is responsible for all decorations, the day of coordinator will help ensure items are set and candles lit prior to the start of the reception.



Golf Tournament

Highland Meadows Golf Course offers those who have committed and secured an event at our host facility the opportunity for a golf outing prior to your event.

Contact Zachary Leeman for more details.

970.204.4653

or

Zachary@HighlandMeadows.com

**Pricing, availability, & scheduling will be at the discretion of golf professional staff

PREFERRED VENDOR LIST

The following are reputable vendors that provide excellent service. They are all very familiar with our property and policies and we are confident that you will be pleased with their services if you choose to use them.

D.J's

Trebled Entertainment
www.trebledentertainment.com
Trenton Anderson
(970) 430-6858

Colorado Sound
www.ColoradoSoundDJ.com
Leonard Kiel
(970) 226-0600

Let's Throw A Party
www.HoweEventful.com
(970) 541-4892

Photographers

Phoco
www.pho-co.com
Patrick Edmiston
970.218.3738

Shiras Photography
Jason Duetsch
970.518.7161

JMGant Photography
www.jmgantphotography.com
Jared M. Gant

Bakeries

Batter Up
www.greeleybakery.com
970.352.3880

B-Sweet Cupcakes
www.Bsweetcupcakes.com
970.532.2680

Colorado Rose Cake Company
www.coloradorosecakesco.com
303.651.1440

PREFERRED VENDOR LIST

The following are reputable vendors that provide excellent service. They are all very familiar with our property and policies and we are confident that you will be pleased with their services if you choose to use them.

Florists

Bliss Florist

www.Blissweddingflorist.com

970.449.0175

Best Day Floral Designs

www.yourbestdaywedding.com

970.690.0585

Nature's Grace and Design

Ria@naturesgracedesign.com

970.631.2787

Lace and Lilies

www.LaceandLiliesflowers.com

815.739.4106

Li'l Flower Shop

www.lilflowershop.com

970.686.2400

Finishing Touches

www.finishtouches1.net

970.221.5419

Transportation

T.L.C. Limos

www.tlclimos.co/

Jacquelyn A. Kramer

970.227.55.90

970.674.9400

Altitude Transportation

www.NoCoPartybus.com

970.235.0690

Genesis Car Service

www.genescarservice.com

970.599.9519

Photo Booth

PicNomadic

www.picnomadic.com

970.430.6858

Exposure Selfie

www.exposureselfie.com

970.308.1632

Spirit

www.spiritphotobooth.com

970.389.4267